



Great Grilled Cheese

2 slices bread
1 tablespoon butter, softened
1-2 slices cheddar, swiss or havarti cheese

Heat a pan (non-stick or not) over medium heat and allow it to get hot before you cook. Meanwhile, butter each slice of bread on one side with $\frac{1}{2}$ tablespoon of butter. Once the metal of the pan is hot from the outside through to the cooking surface, place the buttered side of the first slice of bread down. Top with one or two slices of cheese, then top with the second slice of bread, butter side up.

Immediately place a lid on top of the skillet to help melt the cheese while the first slice of breads turns golden brown. After about two minutes, flip the sandwich to toast the second slice of bread. If the cheese still needs to melt a bit more, cover the pan with a lid again. If the cheese is melted to your satisfaction, at this point you may finish the cooking process sans lid.